



Training for the food industry

As BSI helps to shape international standards, there's no one better to help train you and your team on how to implement management systems to make your business more secure, more successful and more resilient. We can train your staff at all levels and help you maintain your focus as you strive for continual improvement.

Why food training with BSI?

We have vast amounts of training and assessment experience, and work across a wide range of business sectors including food and drink.

We don't just train you to meet standards – we help you to understand how to embed them into your organization to help avoid a food safety incident.

- **Food poisoning effects an estimated 4.1 million Australians each year¹**
- **One in five pieces of seafood tested worldwide were mislabelled²**
- **Product recalls in Australia due to undeclared allergens increased 35% in 2018 compared to 2017³**

References

1. www.foodauthority.nsw.gov.au/fp/food-poisoning
2. www.ausfoodnews.com.au/2016/09/12/seafood-fraud-rampant-worldwide-new-report.html
3. www.foodstandards.gov.au/industry/foodrecalls/recallstats

At BSI we also offer business improvement training, covering standards and topics of relevance to the food sector:

- Information security
- Occupational health and safety
- Environmental impact
- Business continuity

Food training courses to meet all your needs

The challenges facing the food industry are broad, including issues such as business continuity, food fraud and allergens to name a few. Training staff at all levels working in the food industry is increasingly crucial for business development and success.

We have a comprehensive range of courses to help you minimize risk and enable better performance to improve your food management systems. BSI can help you every step of the way.

Courses to support your learning journey

- **Food practitioner introduction courses**
This group of courses is an excellent starting point for food practitioners, building the foundations of your knowledge of food safety and good manufacturing practice (GMP).
- **Food practitioner implementation courses**
If you're responsible for implementing an ISO, FSSC, BRCGS, SQF food safety management system for your organization, this group of courses is ideal for you.
- **Food practitioner internal/lead auditor courses**
If you're responsible for internal or supplier audits, we have courses that cover both ISO and GFSI-recognized schemes, as well as our Effective Food Safety Auditing Course.
- **Food practitioner organizational and improvement courses**
If you have a good understanding of Good Manufacturing Practice, HACCP and certification schemes such as ISO 22000, look to advance your knowledge by taking these courses.



Training delivered the way you want it

Training is rarely a one-off need and BSI can help you along every step of the journey.

From every-day training needs to ongoing skills development and support, we provide business-wide training programmes. Depending on your requirements, we can deliver your training in a number of ways:

- **Public training courses**

- **Choose a date and venue near you**

- We hold our courses at venues all over the country. If you have training requirements across various sites, we'll be happy to arrange a delivery programme to suit your business' needs.

- **On-site training at your premises**

- If you have a group of people to train, and a single location is practical, we can deliver training at your premises. This is especially relevant if you're engaging one of our business improvement training courses, like information security, where sensitive topics are explored.

- **Online training for complete flexibility**

- If you have people at various sites, you can choose a private 'virtual classroom' via Connected Learning Live. Your tutor will engage with delegates, share discussions and deliver high-quality, interactive learning online, regardless of location. Connected Learning Live puts you in control.

"It was so convenient to do the HACCP Refresh training course from the farm and not wasting time travelling to town. So easy to use the online setup. The trainer was extremely professional and knowledgeable, interesting to listen to, stayed 100% relevant to the topic.

The session didn't drag on too long but everything was covered thoroughly. And there was plenty of opportunity for questions. Overall a very positive experience with no technical problems, a very good presenter, no time wasting, and so very convenient doing this via the laptop."

Anne Serato,
Southern Witlof Pty Ltd

Speak to one of our experts today
or visit our website for more information.

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